

**THE EFFECT OF FERMENTED RUMEN CONTENT MEAL ADDED  
WITH *Spirulina sp.* AS RICE BRAN SUBSTITUTION FOR MALE  
BROILER CHICKENS ON LOWER THIGH MEAT (*M. Gastrocnemius*  
and *M. Fibularis Longus*) TENDERNESS**

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**ABSTRACT**

The purpose of this research was to determine the effect of fermented rumen content meal added with *Spirulina sp.* as rice bran substitution for broiler chicken on lower thigh meat tenderness. This research was conducted for 35 days. This research used complete randomized design with five treatments and four repetitions which were T0(-) was 100% Ration, T0(+) was 100% Ration + 1% *Spirulina sp.*, T1 was 95% Ration + 5% RCM + 6% Probiotic + 1% *Spirulina sp.*, T2 was 90% Ration + 10% RCM + 6% Probiotic + 1% *Spirulina sp.*, T3 was 85% Ration + 15% RCM + 6% Probiotic + 1% *Spirulina sp.* The data was analyzed by Analysis of Variance statistic method and if was found significant difference among the treatments then it would be analyzed further by Duncan's Multiple Range Test. The research result did not show the significant effect ( $p > 0.05$ ) in increasing male broiler chicken thigh meat tenderness.

**Keywords :** lower thigh meat tenderness, rumen content meal, *Spirulina sp.*, probiotic, male broiler chickens.